



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Domaine Paul Autard, Cuvée Cote Ronde, AOC Châteauneuf-du-Pape, Blanc

AOC Châteauneuf-du-Pape, Vallée du Rhône, France



Jean-Paul Autard carries on the family tradition, taking over at 17 year old, after his father passed away. Daughter Pauline now works with him. Autard has 26ha of vines (mostly in Châteauneuf-du-Pape). The Autards feel privileged to have inherited vineyards in which the 40 to 95 y.o plantations of different varieties are perfectly adapted to the soil types and planted in a terroir of rounded shingles and blocks of fossilized limestone. No pesticides, chemical products or fertilizers are used.

### PRESENTATION

Low-yielding vines ranging in age from 35 years to 75 years old, planted in various sites with soils that range from rounded rocks (galets) to sand, clay and gravel.

### WINEMAKING

The best bunches are selected by the picker, then sorted after total destemming to select the best grapes, and macerated for 20 to 30 days in pigeage vats.

### AGEING

16 months in barrels.

### VARIETALS

Grenache blanc 34%, Roussanne 33%, Marsanne 33%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.



### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### TASTING

Open, rich and complex, with fruit aromas. Excellent balance. Parcel selection.

### FOOD PAIRINGS

This wine is the perfect accompaniment to beef stew, steak au poivre, jugged hare, venison and mushroom risotto.

